

REMARKS

Claims 1, 4-8 and 10-17 remain active in the application. Undersigned counsel thanks Examiner Pratt for a telephonic interview, summarized below.

The present invention relates to a low-sodium solution for seasoning foodstuffs containing 60-85 wt.% water, 5-15 % potassium chloride, 8-18 wt% tartaric acid, 1-3 wt.% of a magnesium salt, and 2-15 wt.% of a calcium salt.

Nakagawa et al. uses whey mineral to mask the bitter taste of KCl (see column 1, lines 35-43). Sheikh relies on citric acid for that purpose. As amended, the claims exclude the whey protein of Nakagawa et al. due to the transitional phrase "consisting of," while Sheikh requires citric acid, also excluded by amendment. There is no suggestion in the references of how to improve the taste of KCl without resorting to either whey protein or citric acid.

AUTHORIZATION

The Commissioner is hereby authorized to charge any fee which may be required in connection with this paper to Deposit Account No. 50-1710.

CONCLUSION

Applicant's undersigned attorney may be reached in our Washington, D.C. office by telephone at (202) 625-3500. All correspondence should continue to be directed to our address given below.

Respectfully submitted,



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